

# Oven-Roasted Green Beans

## Oven-Roasted Green Beans Recipe | Myrecipes

This easy vegetable side dish adds color to the meal, and you can roast the green beans at the last minute while you finish setting the table.

### Ingredients

2 lbs. green beans, trimmed  
4 teaspoons extravirgin olive oil  
1 teaspoon sea salt  
 $\frac{1}{2}$  teaspoon freshly ground black pepper

### Method

1. Preheat oven to 425°.
2. Place a jelly-roll pan in oven for 10 minutes. Place beans in a large bowl. Drizzle with oil; sprinkle with salt and pepper. Toss well to coat. Arrange green bean mixture in a single layer on preheated baking sheet.
3. Bake at 425° for 8 minutes or until crisp-tender.

(12 servings)

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# Instant Pot Green Beans

## Instant Pot Green Beans

### Ingredients

1 pound green beans, trimmed  
1  $\frac{1}{2}$  cups water

### Method

1. Pour 1 1/2 cups water into instant pot bowl.
2. Place vegetable steamer basket inside instant pot bowl and put in green beans.
3. Check gasket is in place, put lid on instant pot, and turn valve to seal.
4. Select manual and reduce time to 1 minute or select steam and reduce time to 1 minute (both cook at high pressure).
5. Pot will come to pressure and cook for 1 minute. Release pressure using fast release by turning valve.
6. Open pot and serve as desired.

(4 servings)